

1 ABSTRACT OF THE DISCLOSURE

An improved method for making cheese is provided. The method comprises
5 pasteurizing and acidifying one or more dairy components to obtain a cheese diary
product. The cheese dairy product is coagulated to form a coagulum comprising curd
and whey. The coagulum is cut and the whey is removed therefrom, thereby leaving
the curd. The curd is heated and kneaded to produce a fibrous mass. An extender is
10 added to the curd or to the fibrous mass, and the extender comprises at least one
source of fat. The fibrous mass is processed to produce a cheese product. By this
method. By this method, the casein/fat ratio can be increased early in the process so
that less fat is wasted through removal with the whey. The fat content of the cheese
product can then increased later in the process through the use of the extender, thereby
creating a more cost-effective product.

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